

Chinese Broccoli with Oyster Sauce (vegetarian)



Ingredients

- 300 g Chinese broccoli
- 2 tbsp Oyster sauce
- 2 tbsp Vegetable oil
- 1 tbsp White soy sauce
- 1 tbsp Fried garlic
- ½ tsp Sugar
- ½ tsp Salt
- Water for cooking



Oyster Sauce



Chinese Broccoli

Method

Bring water to boil a pot and add salt.

Bringing the kale stem to boil for 30 seconds, followed by the kale leaves.

Cook for just 2 minutes, then put it in cold water. Drain and set aside.

Pour vegetable oil, oyster sauce, white soy sauce and sugar into the pan, stir well and set aside.

Cut the kale into 3-4 parts and arrange on a plate and topped with oyster sauce.

Finished with fried garlic.



Fried Garlic

Saitip Thai Market

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Opening hours

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